



· EXPERIENCE TASTING MENU · € 45

A journey through our Mediterranean cuisine,
charcoal grill specialities and seasonal produce,
created to be shared in the centre of the table.

FIRST COURSES

- Courgette, pear and stracciatella carpaccio
- Acorn-fed Iberian Ham D.O. Guijuelo
- Knife-cut marinated salmon with fennel
and tartare sauce

CONTINUING

- Seasonal poached eggs
- Chargrilled bone marrow with Bluefin tuna tartare

MAIN COURSE TO SHARE

- DRY-AGED BEEF SIRLOIN
chargrilled and served with roasted red pepper, bimi and baby potatoes
- CHARGRILLED OCTOPUS SMOKED
with rosemary and served with parmentier

SWEET ENDING

- Our signature Baileys French toast with vanilla ice cream